



LUNCH MENU

Lancashire has a growing band of dedicated farmers and producers using skills passed down through generations and we, at The Midland, are proud to associate ourselves with their fantastic local produce. Their hard work and dedication is a constant source of inspiration and our menu is a celebration of their traditions.

2 courses £24.50 or 3 courses £27.50

to begin...

Homemade soup of the day (G) (V)

Butternut squash pie (V)

Garstang blue cheese, spinach, sage and pine nuts

Pressing of chicken and ham

Celeriac and apple

Port of Lancaster smoked salmon

Chopped shallots, capers, parsley, rye bread

Charred cured mackerel (G)

Kohlrabi, curried mussels

to follow...

Braised blade of beef (G)

Creamed mash potato, seasonal greens, carrots, red wine sauce

Roast Cumbrian turkey parcel

Stuffed with cranberry and chestnuts, fondant potato, roast root vegetables, turkey jus

Braised local lamb belly (G)

Roscoffe onion, roast shallot puree, kale, lentil jus

Market fish of the day (G)

Wild mushroom pappardelle (V)

Roast celeriac, hazelnuts, Richard III cheese, spiced ginger bread crumb

side dishes...

all £3.00

Hand-cut chips

Seasonal greens

Market vegetables

Rocket and parmesan salad

Mixed leaf salad

to finish...

Tonka bean crème brûlée

Shortbread

Sticky toffee pudding

Vanilla ice cream, butterscotch sauce

Warm banana sponge

Rum and fromage blanc mousse, banana sorbet, spiced caramel

Vanilla panna cotta

Plum tart, plum sorbet

Christmas pudding

Brandy sauce

Selection of Walling's ice cream

Some dishes may contain nuts, or traces of nuts. To the best of our knowledge, all ingredients are GM free.

All prices are inclusive of VAT at the current rate. Game dishes may contain traces of shot.

Before ordering please speak to our staff if you have a food intolerance or allergy.